

How-To Make a Tasty “Mixture” to Enhance Many of Your Favorite Dishes.

by Joe Miesner

Using commonly available ingredients, you can bring more flavor to your meals quickly and easily.

Ingredients:

1 large Onion

3-5 Shallots

10 or more Cloves of Garlic

Instructions:

Chop ingredients and away you go!

Enhance these favorite dishes:

Pasta Sauce

$\frac{3}{4}$ cup of mixture reduced in olive oil

2 containers of basic pasta sauce

$\frac{1}{4}$ cup red wine

2 tbs pepperoncini brine

2 tsp Italian seasoning

Pepper to taste

Cook on low heat.

Meatballs

$\frac{3}{4}$ Cup of mixture

1 lbs of ground beef

$\frac{1}{2}$ cup of breading

1 egg

1 tsp pepper

Form into balls and cook $\frac{1}{2}$ way in oven at 350 degrees. Cook second $\frac{1}{2}$ in pasta sauce.

Garlic bread

¼ cup of mixture reduced in olive oil
Melt in 1/8 lb of butter
Spread over fresh bread
Sprinkle with parmesan cheese
Broil until golden brown.

Shrimp Scampi

¼ cup of mixture reduced in olive oil
10 raw shrimp butterfly cut
Cook until shrimp loses transparency at medium heat.
Add 2-3 tbs of butter and let melt
Sprinkle parmesan cheese over completed dish.
Serve with lemon wedge.

Taco Meat

¾ cup of mixture
1 lb ground beef
1 or 2 tbs of ground oregano
1 or 2 tbs of ground cumin
Cook on medium heat covered.